



CALISTOGA BUILDING DIVISION POLICIES, PROCEDURES & INTERPRETATIONS

NO. 2009- 01

Enacted by: Brad Cannon, Building Official

Approved by: Board of Appeals

Date Approved: TBD

Subject: GREASE INTERCEPTORS

A. BACKGROUND AND PURPOSE:

Historically grease traps or interceptors have been required by the City of Calistoga's Municipal Code Section 13.08.425 and the California Plumbing Code currently under Section 1014.0 "Grease Interceptors". CMC Section 13.08.425 offers an exception for smaller capacity grease traps implementing a daily monitoring program.

The 2007 California Plumbing Code (CPC) deletes the term "grease trap" and replaces it with Hydromechanical grease interceptor.

B. POLICY:

The CPC refers to all grease removal devices and or systems as grease interceptors to include the following:

- Gravity Grease Interceptors (normally exterior)
- Hydromechanical grease interceptors (normally interior)
- Grease Removal Systems (large engineered systems)
- Grease Removal Services (smaller engineered skimmers)
- Grease Interceptors (clarifier)

Code Application

The City of Calistoga has adopted the 2007 California Plumbing Code, Chapter 10 Grease Interceptors.

Sizing Criteria

The following criteria are used to determine the size of an interceptor:

- Number of meals being served
- Seating capacity
- Volume of wastewater being discharged
- Retention time and storage factor ratings
- Type of foods being prepared (cooked versus uncooked)
- Disposable or washable dishware

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- Type of food service facility (fast food, sit down restaurant, cafeteria)
- Frequency of maintenance or lack thereof
- Accessibility of installation

Marking and Identification

Grease interceptors shall be permanently and legibly marked as follows:

- Manufacturer's name or trademark
- Model number
- Product listing number (IAPMO), including certification mark with registration ®

Remodels and Alterations

When remodels and alterations are proposed for existing restaurants or similar food establishments, they shall be retrofitted with interceptors according to the new demands.

General

It is the responsibility of the owner or operator of the commercial food service or processing establishment to maintain the interceptors in a sanitary, safe, and efficient operating condition; this includes for the periodic inspection and removal of the accumulated grease and other waste contained in the interceptor.